

Cocktails Omoshiroi Tanqueray Gin, Licor de Framboesa, Chá de Sencha Sakura, Supasawa Meron Midori, Sumo de Lima, Chá Verde e Ananás, Pepino, Hortelã Itazurana Jim Beam, Xarope de Açúcar, Chá Verde de Ananás, Angostura Bica-San Tanqueray Gin, Água de Rosas, Chá Choco Thai, Xarope de Framboesa	10 €	<h1>Bica * San</h1>	
	12 €		Omoshi-Mock Chá de Sencha Sakura, Licor de Framboesa Bica-Mock Chá Choco Thai, Xarope de Framboesa, Supasawa Os Clássicos The Classics
	10 €		
	12 €		

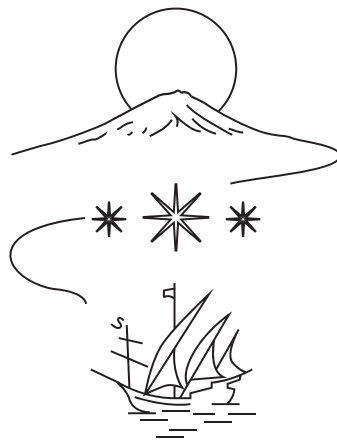
Menu All-Day

Sakana do dia Sakana of the day	9 €
Mil-folhas de batata e nori, sésamo e cebolinho Potato and nori mille-feuille, sesame and chives	8 €
Tofu braseado e recheado de couve-flor à brás Inari pockets with cauliflower, egg yolks and potatoes	12 €
Yakitori de cogumelos, coentrada de algas e queijo grande do Viso Mushroom yakitori, seaweed coentrada and grande do Viso cheese	10 €
Tempura de feijão verde, bulhão pato de funcho Runner bean tempura, fennel bulhão pato	10 €
Yakitori de frango piri-piri Chicken piri-piri yakitori	13 €
Yakitori de plumas de porco, nabo de Tokyo e amêndoa Pork plumas yakitori, Tokyo turnips and almonds	14 €
Donburi de atum dos açores, alga wakame e wasabi Donburi of Açores tuna, wakame and wasabi	19 €
Donburi de picanha, pinhão e pêra Donburi of aged beef, pine nuts and pear	17 €
Arroz Gohan com grelos de nabo e berbigão Gohan rice with cockles and turnip tops	22 €

Sobremesas / Desserts

Rabanada com creme de matcha Milk bread rabanada with matcha cream	7 €
Creme de arroz com morangos grelhados Rice pudding with grilled strawberries	7 €
Creme de iogurte fumado, pepino e granizado de shiso Smoked yogurt cream, cucumber and shiso granita	7 €

Bica



San